

Section 1. Registration Information

Source Identification

Facility Name:	NewStar Fresh Foods (Ave 3 1/4E)
Parent Company #1 Name:	
Parent Company #2 Name:	

Submission and Acceptance

Submission Type:	Re-submission
Subsequent RMP Submission Reason:	5-year update (40 CFR 68.190(b)(1))
Description:	OG 02; Revi 8/08; ER Coord rev 12/08; Contact 3/09
Receipt Date:	30-Sep-2013
Postmark Date:	30-Sep-2013
Next Due Date:	30-Sep-2018
Completeness Check Date:	30-Sep-2013
Complete RMP:	Yes
De-Registration / Closed Reason:	
De-Registration / Closed Reason Other Text:	
De-Registered / Closed Date:	
De-Registered / Closed Effective Date:	
Certification Received:	Yes

Facility Identification

EPA Facility Identifier:	1000 0017 9736
Other EPA Systems Facility ID:	

Dun and Bradstreet Numbers (DUNS)

Facility DUNS:	
Parent Company #1 DUNS:	
Parent Company #2 DUNS:	

Facility Location Address

Street 1:	4101 Avenue 3 1/4 E
Street 2:	
City:	Yuma
State:	ARIZONA
ZIP:	85365
ZIP4:	
County:	YUMA

Facility Latitude and Longitude

Latitude (decimal):	32.654611
Longitude (decimal):	-114.572417
Lat/Long Method:	Interpolation - Digital map source (TIGER)
Lat/Long Description:	Center of Facility
Horizontal Accuracy Measure:	1
Horizontal Reference Datum Name:	World Geodetic System of 1984
Source Map Scale Number:	

Owner or Operator

Operator Name:	NewStar Fresh Foods LLC
Operator Phone:	(831) 758-7800

Mailing Address

Operator Street 1:	900 Work Street
Operator Street 2:	
Operator City:	Salinas
Operator State:	CALIFORNIA
Operator ZIP:	93901
Operator ZIP4:	
Operator Foreign State or Province:	
Operator Foreign ZIP:	
Operator Foreign Country:	

Name and title of person or position responsible for Part 68 (RMP) Implementation

RMP Name of Person:	Glenn Adler
RMP Title of Person or Position:	Director of Engineering
RMP E-mail Address:	gadler@newstarfresh.com

Emergency Contact

Emergency Contact Name:	Glenn Adler
Emergency Contact Title:	Director of Engineering
Emergency Contact Phone:	(831) 758-7510
Emergency Contact 24-Hour Phone:	(831) 970-4242
Emergency Contact Ext. or PIN:	
Emergency Contact E-mail Address:	gadler@newstarfresh.com

Other Points of Contact

Facility or Parent Company E-mail Address:	info@newstarfresh.com
Facility Public Contact Phone:	(831) 758-7800
Facility or Parent Company WWW Homepage Address:	www.NewStarFresh.com

Local Emergency Planning Committee

LEPC:	Yuma County LEPC
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Full Time Equivalent Employees

Number of Full Time Employees (FTE) on Site:	80
FTE Claimed as CBI:	

Covered By

OSHA PSM :	Yes
EPCRA 302 :	Yes
CAA Title V:	

Air Operating Permit ID:

OSHA Ranking

OSHA Star or Merit Ranking:

Last Safety Inspection

Last Safety Inspection (By an External Agency) Date:	14-Feb-2012
Last Safety Inspection Performed By an External Agency:	EPA

Predictive Filing

Did this RMP involve predictive filing?:

Preparer Information

Preparer Name:	KIE Consultants, Inc
Preparer Phone:	(928) 782-8095
Preparer Street 1:	8 Harris Court, Suite A8
Preparer Street 2:	
Preparer City:	Monterey
Preparer State:	CALIFORNIA
Preparer ZIP:	93940
Preparer ZIP4:	
Preparer Foreign State:	
Preparer Foreign Country:	
Preparer Foreign ZIP:	

Confidential Business Information (CBI)

CBI Claimed:
Substantiation Provided:
Unsanitized RMP Provided:

Reportable Accidents

Reportable Accidents:	See Section 6. Accident History below to determine if there were any accidents reported for this RMP.
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Process Chemicals

Process ID:	1000041939
Description:	Refrigeration System
Process Chemical ID:	1000050366
Program Level:	Program Level 3 process
Chemical Name:	Ammonia (anhydrous)
CAS Number:	7664-41-7
Quantity (lbs):	17000
CBI Claimed:	
Flammable/Toxic:	Toxic

Process NAICS

Process ID:	1000041939
Process NAICS ID:	1000042363
Program Level:	Program Level 3 process
NAICS Code:	49312
NAICS Description:	Refrigerated Warehousing and Storage

Section 2. Toxics: Worst Case

Toxic Worst ID: 1000034623

Percent Weight:	100.0
Physical State:	Gas liquified by refrigeration
Model Used:	Areal Locations of Hazardous Atmospheres [ALOHA(R)]
Release Duration (mins):	10
Wind Speed (m/sec):	1.5
Atmospheric Stability Class:	F
Topography:	Rural

Passive Mitigation Considered

- Dikes:
- Enclosures:
- Berms:
- Drains:
- Sumps:
- Other Type:

Section 3. Toxics: Alternative Release

Toxic Alter ID: 1000036560

Percent Weight:	100.0
Physical State:	Gas
Model Used:	Areal Locations of Hazardous Atmospheres [ALOHA(R)]
Wind Speed (m/sec):	4.5
Atmospheric Stability Class:	D
Topography:	Rural

Passive Mitigation Considered

Dikes:
Enclosures:
Berms:
Drains:
Sumps:
Other Type:

Active Mitigation Considered

Sprinkler System:	
Deluge System:	
Water Curtain:	
Neutralization:	
Excess Flow Valve:	Yes
Flares:	
Scrubbers:	
Emergency Shutdown:	Yes
Other Type:	

Section 4. Flammables: Worst Case

No records found.

Section 5. Flammables: Alternative Release

No records found.

Section 6. Accident History

No records found.

Section 7. Program Level 3

Description

Ammonia refrigeration

Program Level 3 Prevention Program Chemicals

Prevention Program Chemical ID:	1000043194
Chemical Name:	Ammonia (anhydrous)
Flammable/Toxic:	Toxic
CAS Number:	7664-41-7

Prevention Program Level 3 ID:	1000036531
NAICS Code:	49312

Safety Information

Safety Review Date (The date on which the safety information was last reviewed or revised):	15-May-2013
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Process Hazard Analysis (PHA)

PHA Completion Date (Date of last PHA or PHA update):	29-May-2013
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The Technique Used

What If:	Yes
Checklist:	
What If/Checklist:	
HAZOP:	
Failure Mode and Effects Analysis:	
Fault Tree Analysis:	
Other Technique Used:	
PHA Change Completion Date (The expected or actual date of completion of all changes resulting from last PHA or PHA update):	01-Nov-2014

Major Hazards Identified

Toxic Release:	Yes
Fire:	Yes
Explosion:	
Runaway Reaction:	
Polymerization:	
Overpressurization:	Yes
Corrosion:	Yes
Overfilling:	Yes
Contamination:	
Equipment Failure:	Yes
Loss of Cooling, Heating, Electricity, Instrument Air:	Yes
Earthquake:	Yes
Floods (Flood Plain):	

Tornado:

Hurricanes:

Other Major Hazard Identified:

Vandalism & Operator Error

Process Controls in Use

Vents:	Yes
Relief Valves:	Yes
Check Valves:	Yes
Scrubbers:	
Flares:	
Manual Shutoffs:	Yes
Automatic Shutoffs:	Yes
Interlocks:	Yes
Alarms and Procedures:	Yes
Keyed Bypass:	
Emergency Air Supply:	
Emergency Power:	
Backup Pump:	
Grounding Equipment:	
Inhibitor Addition:	
Rupture Disks:	
Excess Flow Device:	Yes
Quench System:	
Purge System:	Yes
None:	
Other Process Control in Use:	Diffusion Tank

Mitigation Systems in Use

Sprinkler System:	
Dikes:	
Fire Walls:	
Blast Walls:	
Deluge System:	
Water Curtain:	
Enclosure:	
Neutralization:	
None:	Yes
Other Mitigation System in Use:	

Monitoring/Detection Systems in Use

Process Area Detectors:	
Perimeter Monitors:	
None:	
Other Monitoring/Detection System in Use:	High temperature monitors

Changes Since Last PHA Update

Reduction in Chemical Inventory:	
Increase in Chemical Inventory:	
Change Process Parameters:	
Installation of Process Controls:	
Installation of Process Detection Systems:	

Installation of Perimeter Monitoring Systems:

Installation of Mitigation Systems:

None Recommended:

None:

Yes

Other Changes Since Last PHA or PHA Update:

Review of Operating Procedures

Operating Procedures Revision Date (The date of the most recent review or revision of operating procedures):

22-May-2013

Training

Training Revision Date (The date of the most recent review or revision of training programs):

15-May-2013

The Type of Training Provided

Classroom:

On the Job:

Yes

Other Training:

Tailgate

The Type of Competency Testing Used

Written Tests:

Oral Tests:

Yes

Demonstration:

Yes

Observation:

Yes

Other Type of Competency Testing Used:

Maintenance

Maintenance Procedures Revision Date (The date of the most recent review or revision of maintenance procedures):

08-May-2013

Equipment Inspection Date (The date of the most recent equipment inspection or test):

28-Mar-2013

Equipment Tested (Equipment most recently inspected or tested):

All refrigeration equipment

Management of Change

Change Management Date (The date of the most recent change that triggered management of change procedures):

24-Mar-2008

Change Management Revision Date (The date of the most recent review or revision of management of change procedures):

24-Mar-2008

Pre-Startup Review

Pre-Startup Review Date (The date of the most recent pre-startup review): 15-Nov-2012

Compliance Audits

Compliance Audit Date (The date of the most recent compliance audit): 28-Mar-2013

Compliance Audit Change Completion Date (Expected or actual date of completion of all changes resulting from the compliance audit): 01-Nov-2014

Incident Investigation

Incident Investigation Date (The date of the most recent incident investigation (if any)):

Incident Investigation Change Date (The expected or actual date of completion of all changes resulting from the investigation):

Employee Participation Plans

Participation Plan Revision Date (The date of the most recent review or revision of employee participation plans): 08-May-2013

Hot Work Permit Procedures

Hot Work permit Review Date (The date of the most recent review or revision of hot work permit procedures): 08-May-2013

Contractor Safety Procedures

Contractor Safety Procedures Review Date (The date of the most recent review or revision of contractor safety procedures): 15-May-2013

Contractor Safety Performance Evaluation Date (The date of the most recent review or revision of contractor safety performance):

Confidential Business Information

CBI Claimed:

Section 8. Program Level 2

Section 9. Emergency Response

Written Emergency Response (ER) Plan

Community Plan (Is facility included in written community emergency response plan?): Yes

Facility Plan (Does facility have its own written emergency response plan?): Yes

Response Actions (Does ER plan include specific actions to be taken in response to accidental releases of regulated substance(s)?): Yes

Public Information (Does ER plan include procedures for informing the public and local agencies responding to accidental release?): Yes

Healthcare (Does facility's ER plan include information on emergency health care?): Yes

Emergency Response Review

Review Date (Date of most recent review or update of facility's ER plan): 15-May-2013

Emergency Response Training

Training Date (Date of most recent review or update of facility's employees): 15-Mar-2013

Local Agency

Agency Name (Name of local agency with which the facility ER plan or response activities are coordinated): Yuma County, Office of Emergency Ma

Agency Phone Number (Phone number of local agency with which the facility ER plan or response activities are coordinated): (928) 782-2355

Subject to

OSHA Regulations at 29 CFR 1910.38: Yes

OSHA Regulations at 29 CFR 1910.120: Yes

Clean Water Regulations at 40 CFR 112:

RCRA Regulations at CFR 264, 265, and 279.52:

OPA 90 Regulations at 40 CFR 112, 33 CFR 154, 49 CFR 194, or 30 CFR 254:

State EPCRA Rules or Laws: Yes

Other (Specify):

Executive Summary

RMP EXECUTIVE SUMMARY COMPONENT

1. Accidental Release Prevention and Emergency Response Policies

New Star Fresh Foods conducts inspection procedures to review refrigeration equipment prior to startup and during operations. These procedures identify potential sources of release and equipment corrections required to prevent these releases. On-site personnel and certified refrigeration contractors review the equipment as required.

On-site personnel provide initial emergency response. On-site personnel will make a preliminary assessment in the event of a release and will provide first response. First response may include emergency equipment shutdown, system isolation, or controlled operation such as pump down to prevent or reduce an off-site release. No emergency operations will be performed that are beyond the capabilities of the operators or other on-site personnel. Local fire and police departments with mutual aid response will provide emergency response for a major release event. The refrigeration contractors would also be on-call to provide emergency response. Emergency response training will be conducted yearly for current employees and as required to for new employees. Records will be kept of all training performed at the site for a minimum of five (5) years.

2. Stationary Source and Regulated Substances Handled

New Star Fresh Foods uses anhydrous ammonia as a refrigerant for storage cooling, pressure cooling, vacuum cooling and chilled water generation. The refrigeration system at the facility is composed of both fixed and portable equipment. Fixed system includes, cold room evaporative cooling coils, pressure cooler system, pressure vessels, and diffusion tank. Portable systems are two high side trailers, one skid mounted high side skid, one low side trailer, one pressure cooler system, six water chiller skids and two vacuum tubes that are all connected to fixed system. All of the refrigeration equipment except the cold room coils and pressure cooler system are located outdoors. Refrigeration Trailers R-12, R-91, R-92, Low Side Trailer and the vacuum tubes are owned by Western Precooling Systems (WPS) or in partnership with WPS. Rest of the systems are owned by the New Star Fresh Foods. The system was constructed as per applicable codes and industry standards at the time of construction. The total ammonia charge of the refrigeration systems at the facility is approximately 17,000 lb.

Facility operates on seasonal basis approximately from November 15 through April 15. During the off season period all the portable systems including refrigeration trailers, vacuum tubes and water chiller skids are removed from the site, and the ammonia is stored in the high pressure receiver vessel.

The refrigeration system at this facility is a single stage vapor compressor cycles.

Anhydrous ammonia (NH₃) is a gas in its natural state and is extremely irritating to mucous membranes and lung tissue. The gas is pungent and may be suffocating as shortness of breath and labored breathing can develop if inhaled. Prolonged inhalation of high concentrations may cause bronchitis and/ or pneumonia, with some residual reduction in pulmonary functions. Repeated or prolonged contact of high concentrations of ammonia to the skin can cause frostbite, redness, pain and serious skin burn.

3. General Accidental Release Prevention Program

New Star Fresh Foods maintains a release prevention program to eliminate or minimize releases. The program includes regular inspections, monitoring equipment and logging conditions, scheduled maintenance, and operator training. Incident Investigation Program is in place to analyze releases for ways to prevent a similar future release.

The ammonia refrigeration system has specific safety procedures to prevent a release. Operators and mechanics are trained for safe operation and maintenance of the refrigeration system. They are also trained in emergency response procedures in the event of an ammonia release. System compressors have safety cut out switches that shuts down the compressors if system pressure reaches unsafe levels. Pressure vessels have float switches that control the liquid levels in the vessels. All cold rooms are monitored by an alarm and detection system for unsafe ammonia concentration levels. Monitoring is done 24-hours per day. All relief valves are tied into the diffusion tank to prevent a release to atmosphere in a high pressure situation.

4. Five-Year Accident History

In the past five years there have been no releases of anhydrous ammonia resulting in reportable quantities or injuries.

5. Emergency Response Program

In event of a release, certain personnel are designated to determine the potential hazard and coordinate response procedures. The Safety Coordinator is responsible in coordinating emergency response and will be contacting emergency response agencies, schools, daycare centers, and acute care facilities that may be affected by the release. The Safety Coordinator will also be responsible for evacuation of employees if necessary and for coordination with community emergency responders if off-site evacuations are required.

6. Planned Changes to Improve Safety

Specific recommendations resulting from the PHA and safety inspection are listed in "Correction Items" of the RMP Binder on site. All refrigeration equipment is well maintained and operated in a safe manner by trained personnel. Operating, maintenance, training, and safety procedures will be formalized with improved written documentation.